OYSTERS

CHESAPEAKE ON THE HALF SHELL
House Cocktail Sauce, Mignonette
Half 20
Dozen 38

ADDITIONAL OYSTERS
Two Oysters
8

RAW BAR

JUMBO SHRIMP COCKTAIL
House Cocktail Sauce, Lemon
21

HANK'S SIGNATURE | TUNA TARTARE
Jalapeno, Shallot EVOO, Tomato, Red Pepper Chimichurri
22

CEVICHE
Lime Marinated Fish & Shellfish, Salsa Criolla, Taro Chips
19

SMOKED TROUT DIP
Creme Fraiche, Smoked Trout Roe, Dill, Fried Saltines

SOUP

HANK'S SIGNATURE | CHARLESTON, SHE CRAB SOUP- CUP
Lump Crab, Roe, Aged Sherry
8

SEAFOOD GUMBO
Shrimp, Crawfish, Andouille, Carolina Gold Rice

STARTERS

HOUSE SALAD
Bibb Lettuce, Field Greens, Goat Cheese, Shallot, Radish, Grapefruit Vinaigrette
16
Add Grilled Chicken 6
Salmon 9
Shrimp 7

BEET SALAD
Spiced Yogurt, Candied Pecans, Red Sorrel, Smoked Blue Cheese, House Vinaigrette

CRISPY CALAMARI
Spicy Tomato Remoulade, Charred Lemon
17

OYSTERS CASINO
Smoked Bacon, Asiago, Parsley Garlic Butter
21

HANK'S SIGNATURE | JUMBO LUMP CRAB CAKES
Sweet Corn, Leek, Basil, Lemon Butter Sauce
24

FRIED OYSTERS
Creamy Grits, BBQ Butter Sauce, Crispy Collard Greens

HANK'S SEAFOOD TOWER

*CHILLED SHELLFISH & ACCOUTERMENTS
Full Tower
MKT

SANDWICHES
Served With House Seasoned Kettle Chips or Coleslaw | House Salad or French Fries $2

OPENED FACED CRAB MELT
Toasted Country bread, Arugula Salad, Lemon Vinaigrette
28

FRIED CHICKEN SANDWICH
Chow-Chow, Remoulade, Shaved Onion, Gem Lettuce, Brioche Bun

SHRIMP LOW BOY
Orange, Chile, Radish, Celery, Toasted Bun

HANK'S BURGER
8oz Wagyu Burger, Shredded Lettuce, Fried Leeks, Pickles, White American, Special Sauce

ENTRÉE

SHRIMP & GRITS
Bacon Cream, Caramelized Onion, Charred Corn, Spinach, Andouille, Creamy Grits
34

LUMP CRAB CAKE SALAD
Field Green Salad, Sweet Corn, Leek, Basil, Lemon Butter Sauce
31

BUTTERMILK FRIED CHICKEN
Double Boneless Chicken Breast, Collard Greens, Whipped Potatoes, Green Peppercorn Cream
29

SEARED SEA SCALLOPS
Rainbow Swiss Chard, Curry, Fried Shallots, Cilantro, Fresno Chile

SEARED SEA SCALLOPS
Rainbow Swiss Chard, Curry, Fried Shallots, Cilantro, Fresno Chile
34

ROASTED SALMON
Carrot-Ginger Puree, Brussel Sprouts, Smashed Potatoes, Trout Roe, Grapefruit Salad
36

SEAFOOD A 'LA WANDO
Daily Selection of Fish & Shellfish, Fried Grit Cake, Light Saffron Cream, Finished with Crab
42

SIDES

SUCCOTASH
7

BRAISED COLLARD GREENS
7

COLESLAW
7

LOW COUNTRY GRITS
7

FRENCH FRIES
7

DESSERTS

SORBET
Chef's Selection of Flavors, Berries, Mint, Champagne Syrup
14

KEY LIME PIE
Toasted Meringue
14

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

A service charge of 20% will be applied to parties of 6 or more. We continue to support the growth of the culinary community by including a 2.5% service charge for our hardworking kitchen team, as well as a 1.8% convenience charge for all payments made with a credit card. Thank you for your support.